



PALOMAR™
SAN DIEGO
A KIMPTON® HOTEL

Catering Menu

Reception & Dinner

Executive Chef
Brad Kraten

Hotel Palomar

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www.hotelpalomar-sandiego.com

Hotel Palomar

Reception

HOT HORS D'OEUVRES

- **Curried Quinoa Cake** *tzatziki*, \$6
- **Short Rib Crostini** *blue cheese crumble*, \$8
- **Spicy Beef Satay** *hoisin BBQ sauce*, \$8
- **Dungeness Crab Poppers** *sriracha aioli*, \$8
- **Machaca Tostada** *cabbage, radish*, \$6
- **Wild Mushroom, Spinach, and Goat Cheese**, *phyllo cup* \$6
- **Spanakopita** *spinach, onions, feta cheese, phyllo*, \$5
- **Twice Baked Potato** *truffle oil, mascarpone, bacon*, \$6
- **Coconut & Panko Crusted Shrimp**, *sweet chili sauce*, \$8
- **Buttermilk Fried Chicken** *shallot ranch dipping sauce*, \$7
- **Vegetable Egg Rolls** *sweet chili sauce*, \$6
- **Bacon Wrapped Date**, *blue cheese*, \$6
- **Gruyere Cheese Puff**, \$5

COLD HORS D'OEUVRES

- **Fresh Tomato Basil Bruschetta**, \$6
- **Deviled Egg** *dijon, caviar, sriracha*, \$5
- **Asian Barbeque Chicken Lettuce Cups**, \$7
- **Chilled Seasonal Gazpacho Shooters**, \$6
- **Shrimp Ceviche** *mango salsa, chipotle cream, corn chips*, \$8
- **Coriander Seared Rare Tuna Crostini** *red pepper coulis*, \$8
- **Fig Jam & Roquefort Bleu Cheese** *olive rosemary crostini*, \$6
- **Thai Spring Rolls** *spicy peanut sauce*, \$8
- **Ahi Tuna Tartar** *wonton chip, ponzu vinaigrette*, \$8
- **Beef Tenderloin Carpaccio** *red onions, capers, dijon mustard aioli*, \$8
- **Chicken Liver Pâté** *whole grain mustard, onion marmalade, toasted baguette, micro greens*, \$8

Pricing is listed per piece.

Hors D'oeuvres Selections require a minimum order of 25 pieces

Reception Displays

- **Mediterranean**

grilled vegetables with olive oil and fresh herbs, imported olives and house made olive tapenade, traditional hummus, spinach and artichoke dip, freshly baked crostini

\$22.00 Per Person

- **Saltbox Flatbreads**

*Margarita: heirloom cherry tomato, burrata cheese, basil, tomato sauce
Potato: yukon gold potato coins, chives, bacon, cheddar cheese, leek soubise
Hawaiian: grilled pineapple, bacon, bbq sauce, fresno chili peppers, green onions
Chorizo: mushroom, chorizo, cherry tomatoes, braised kale, manchego, olives*

\$20.00 Per Person

- **Antipasti**

assorted cheeses, marinated mushrooms, artichoke hearts, roasted red peppers, onions, tomatoes, and olives, cured Italian meats, assorted breads and crackers

\$24.00 Per Person

- **Imported and California Cheese**

chef's seasonal selections served with nuts, dried fruits, focaccia, artisan breads, crackers

\$20.00 Per Person

- **From the Garden**

chef's pick of local fresh baby vegetables served with roasted shallot ranch dressing and hummus

\$18.00 Per Person

- **California Guacamole**

*housemade guacamole
add your own: onions, cilantro, tomatoes, pico de gallo, tortilla chips*

\$18.00 Per Person

Hors d'oeuvres reception displays require a minimum of 20 guests.

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Reception Dinner Stations

Salad Station

- **Traditional Caesar**
shaved parmesan, croutons
- **Three Grain Salad**
quinoa, faro, lentils, tomato, kale, onion
- **Bibb Lettuce**
tomatoes, croutons, bleu cheese dressing

\$19.00 Per Person

Pasta Station*

- **Select One : Penne or Orecchiette Pasta**
- **Select One: Italian Sausage or Roasted Chicken Breast**
- **Marinara and Parmesan Alfredo Sauces**
chili flakes, parmesan cheese, basil, roasted peppers, onions, garlic bread

\$28.00 Per Person

Slider Station

- **Grass Fed Beef**
provolone, truffle aioli
- **Buffalo Chicken**
bleu cheese
- **Grilled Portobello Mushroom**
roasted peppers, onions, pesto
- **Housemade Chips**
pickle slices, grain mustard, and ketchup

\$28.00 Per Person

Braised Short Rib Station

- **Braised Short Rib in a Port Wine Reduction**
truffled mashed potatoes, carrots

\$28.00 Per Person

Service is based on 90 minutes of continuous service.

A minimum of three stations (excluding dessert station) is required when offering a reception dinner menu. Reception Dinner stations require a minimum commitment of 25 guests and include Peerless organic coffee and Mightly Leaf teas.

**Chef attendant required fee of \$150.00 for (1) per 75 guests*

Reception Dinner Stations Continued

Ceviche

- **Market Fish Ceviche**

pico de gallo, salsa verde, salsa roja, tostadas

\$38.00 Per Person

Nacho Station

Choose 1:

- **Carne Asada**
- **Grilled Chicken**
- **BBQ Pork**

tortilla chips, pico de gallo, queso sauce, sour cream, jalapenos, black beans, shredded cheese, onions and cilantro

\$26.00 Per Person

Grass Fed Prime Rib*

- **Carved to Order**

fresh herbs, horseradish crème fraiche, chimicurri, freshly baked rolls

\$32.00 Per Person

Mac & Cheese Station

crumbled bacon, diced tomato, scallions, broccoli, diced jalapeño, sautéed mushrooms

\$22.00 Per Person

Shrimp Sauté*

- **Shrimp Sauté**

linguini pasta, white wine, garlic, spinach, tomatoes, butter sauce, garlic bread

\$26.00 Per Person

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Reception Dinner Stations

Coastal Station

- Grilled Market Fish in a Lemon Beurre Blanc Sauce

risotto, asparagus

\$29.00 Per Person

Taco Cart*

Choice of 3:

- Carne Asada
- Grilled Market Fish
- Pollo Asada
- Pork Carnitas

flour and corn tortillas, cilantro, cotijia cheese,

pico de gallo, salsa, guacamole

\$30.00 Per Person

Mongolian BBQ Station*

- Choice of: Chicken, Beef, and Shrimp

baby corn, cabbage, mushrooms

\$30.00 Per Person

Dessert Station

- Mini Fruit Tarts
- Chocolate Covered Strawberries
- Assorted Cake Pops
- Chocolate Éclairs
- Cheesecake Bites

\$22.00 Per Person

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Hotel Palomar

Dinner

Dinner Buffets

Choice of Two Starters

- **Carrot Ginger Soup (vegan)**
- **Tomato Basil Bisque**
- **Parsnip Truffle Soup**
- **Chopped Salad**
Chopped romaine, kale, red peppers, cucumber, green onion, feta cheese, tomatoes, garbanzo beans, shaved beets, lemon vinaigrette
- **Caesar Salad**
Romaine, cherry tomatoes, shaved parmesan, housemade herb croutons
- **Wedge Salad**
iceberg lettuce, cherry tomatoes, bacon, croutons, creamy bleu cheese dressing
- **Local Farm Salad**
spinach, shaved fennel, mandarin oranges, white balsamic vinaigrette
- **Caprese Salad**
tomatoes, mozzarella, local olive oil, pesto, arugula

Entrées

- **Mustard Rubbed Pork Loin***
charred apples, kale, pan jus
 - **Pan seared Sea Bass**
lemon buerre blanc sauce
 - **Grilled Chicken Breast**
garlic herb compound butter
 - **Braised Short Ribs**
red wine reduction
 - **Herb Roasted Turkey Breast**
pan jus
 - **Seared Salmon**
chimichurri sauce
 - **Sweet Pea Risotto**
 - **Lobster Ravioli***
 - *saffron cream sauce, chives*
- *\$5.00 upcharge

Buffet dinner menus include Peerless organic coffee, Mighty Leaf Teas, Dinner Rolls with Butter

Menus require a minimum commitment of 25 guests.

Service is based on 90 minutes of continuous service.

**Chef attendant required fee of \$150.00 for (1) per 75 guests*

Dinner Buffets

Choice of Two Accompaniments

- Charred Broccolini
- Grilled Asparagus
- Braised Mustard Greens
- Yukon Gold Mashed Potatoes
- Rice Pilaf
- Steamed Jasmine Rice
- Roasted Fingerling Potatoes
bacon and thyme
- Roasted Local Baby Vegetables
- Roasted Brussels Sprouts with Bacon
- Sweet Potato Yams
braised in orange juice and ginger

Dessert

- Mini Fruit Tarts
- Chocolate Éclairs
- Bread pudding
crème anglaise

Buffet dinner menus include Peerless organic coffee, Mighty Leaf Teas, Dinner Rolls with Butter

Menu requires a minimum commitment of 25 guests.

Service is based on 90 minutes of continuous service.

**Chef attendant required fee of \$150.00 for (1) per 75 guests*

Choice of two entrees - \$80.00 per person

Choice of three entrees - \$90.00 per person

Plated Dinners

First Course

Choose One:

- **Saltbox Salad**
mixed greens, crumbled goat cheese, cranberries, almonds, sherry vinaigrette
- **Spinach Salad**
smoked gouda, crumbled bacon, picked onion, sherry vinaigrette
- **Classic Caesar**
romaine, tomatoes, house made parmesan croutons, shaved parmesan, Caesar dressing
- **Carrot Ginger Soup (vegan)**
- **Tomato Basil Bisque**
- **Parsnip Truffle Soup**

Dessert

- **Apple Cobbler**
salted caramel
- **Crème Brûlée**
fresh berries
- **Tiramisu**
lady fingers soaked in espresso, mascarpone, coco powder, chocolate shavings

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity, 7% administrative fee and 8% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Entrée

Please preselect up to three entrees for dinner service. Entrées must be indicated on the dinner table and given to the catering office a minimum of 72 hours in advance.

- **Wild Mushroom Ravioli**
spinach, truffle oil, parmesan, heirloom tomatoes, brown butter
\$62.00 Per Person
- **Jidori Herb Marinated Chicken Breast**
yukon gold mashed potatoes, pan jus, roasted heirloom carrots
\$70.00 Per Person
- **Grilled Salmon**
chive potato cake, herb beurre blanc, lemon, roasted asparagus
\$74.00 Per Person
- **Pan Seared White Sea Bass**
white bean, roasted garlic, tomato ragout, haricot verts
\$70.00 Per Person
- **Braised Short Ribs**
yukon gold mashed potatoes, roasted carrots
\$75.00 Per Person
- **Roasted Tenderloin of Beef**
dauphinoise potatoes, mushroom bordelaise, roasted Brussels sprouts, coriander vinaigrette
\$84.00 Per Person
- **Duo Entrée: Filet of Beef & Prawns**
yukon potato cake, heirloom cauliflower, bordelaise and beurre blanc
\$95.00 Per Person

Hotel Palomar

Beverage

Hourly Package

Bar Packages are priced per person, per hour, for unlimited consumption.

The Quick Step **\$28.00/2 hours**

**Additional Hours at \$10.00/hour*

Imported and Domestic Beer,
House Chardonnay and House Cabernet Sauvignon
Prosecco
Assorted Soft Drinks and Bottled Water

The Argentine Tango (Select) **\$25.00/1st hour**

**Additional Hours at \$13.00/hour*

Ketel One Vodka, Tanqueray Gin,
Appleton Rum, Don Julio Blanco, Maker Mark,
Johnny Walker Red Scotch, Presidente Brandy
House Chardonnay and House Cabernet Sauvignon
Pinot Noir and Pinot Grigio
La Marca Prosecco

The Charleston (Deluxe) **\$24.00/1st hour**

**Additional Hours at \$12.00/hour*

Smirnoff Vodka, Beefeater Gin,
Bacardi Silver Rum, El Jimador Tequila, Jim Beam,
Dewar's White Label Scotch, Presidente Brandy
House Chardonnay and House Cabernet Sauvignon
Prosecco

The Grand Waltz Premium) **\$26.00/1st hour**

**Additional Hours at \$14.00/hour*

Belevedere Vodka, Tanqueray 10 Gin,
Flor de Cana 4 & 7 year Rum, Don Julio Blanco,
Maker's Mark Bourbon, JW Red Scotch, and Hennessy VS
Pinot Noir and Pinot Grigio
BV Cellars Cabernet Sauvignon
Sterling Vineyards Sauvignon Blanc
La Marca Prosecco

Please inquire about our full wine list

Bar on Consumption

Hosted Bar Pricing

Select Brand Cocktails	\$10.00
Deluxe Brand Cocktails	\$11.00
Premium Brand Cocktails	\$12.00
House Red and White Wines	\$9.00
Premium Red and White Wines	\$10.00
Domestic Beers	\$7.00
Imported Beers and Microbrews	\$8.00
Sparkling and Still Bottled Waters	\$6.00
Assorted Soft Drinks	\$5.00
Red Bull	\$6.00

Cash Bar Pricing

Select Brand Cocktails	\$11.00
Deluxe Brand Cocktails	\$12.00
Premium Brand Cocktails	\$14.00
House Red and White Wines	\$10.00
Premium Red and White Wines	\$11.00
Domestic Beers	\$7.00
Imported Beers and Microbrews	\$8.00
Sparkling and Still Bottled Waters	\$6.00
Assorted Soft Drinks	\$5.00
Red Bull	\$6.00

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*The Classic's will always be around
Old school, Traditional, Delicious
The cocktails that any bar anywhere can make-(Hopefully)*

MARTINI

dry style and Kimpton House Martini
gin, dry vermouth
stir all ingredients with ice in a mixing glass
strain into a chilled cocktail glass.
Garnish with lemon twist or chilled olive

MANHATTAN

bourbon or rye whiskey
sweet vermouth
dash of angostura bitters
stir all ingredients with ice in a mixing glass
strain into a chilled cocktail glass.
garnish with brandied cherries on a pick.

OLD FASHIONED

original - bourbon or rye whiskey
simple syrup, lemon peel
dashes of angostura bitters
add bitters and simple syrup to an old fashioned
glass
add bourbon and stir with a ice to mix
finish off with ice
garnish with lemon twist

\$14.00 Per Drink, Based on Consumption

Kimpton Craft Cocktails

Brought to you by some of our very talented Kimpton bartenders
who LOVE to drink, so they really know their stuff.

DAIQUIRI

Rum, fresh lime juice, simple syrup, shaken,
poured over ice, berry garnish

BEE'S KNEES

Gin, lemon, honey syrup, shaken, poured over ice,
lemon twist

MARGARITA

blanco tequila, fresh lime juice, mb curacao, simple syrup,
shaken, up or on rocks

\$14.00 Per Drink, Based on Consumption

GENERAL INFORMATION

Custom Menus

Our catering and culinary teams are always happy to customize menus. Please speak with your Catering or Conference Services Manager for details.

The Hotel Palomar San Diego does not accommodate outside catering.

Food and Beverage Arrangements

All arrangements should be made 14 days prior to the event date. Requests for menu substitutions are subject to approval from the Chef and may incur additional charges.

All food and beverage charges shall be subject to a 16% gratuity and 7% administrative fee and applicable taxes for all events.

Food and Beverage Guidelines

Please note that all main course menus are based on (90) minutes of continuous service. Due to health standards, perishable items may not be left out for consumption beyond this timeframe without charges for freshly made items on consumption. The hotel does not provide for to-go boxes for any unconsumed items.

Guarantee Agreement

A guarantee of attendance is due 72 hours prior to the event. Due to purchasing and staffing requirements guarantees may not be lowered after that time. Standard overage seating is 3% based on reasonable consumption. Additional offerings within the final guarantee window is based on availability and not guaranteed. Final guarantee must include vegetarian options and special dietary requests.

Please note that Hotel Palomar follows all Federal and California state laws regarding the legal drinking age and does reserve the right to withhold service of alcohol based upon levels of consumption as determined by the hotel. It is recommended that you inform all guests who are under the age of 35 years to ensure that they have a legal form of identification with them at all events to present as requested.

The hotel does not permit any outside alcohol to be brought into private event functions.

Refreshment Breaks

Refreshment Breaks are designed and priced for 30 minutes of service. Consumption charges will be incurred for breaks scheduled for longer than 30 minutes.

Requests for Multiple Entrées (plated meals)

Multiple Entrée Selections are permitted with proper notice. A group may choose up to three (3) entrées selections. To ensure the best service for your group we recommend the same first course(s) and dessert for each guest. Final guarantee of each item served is due (72) hours prior to the event. The client is responsible for providing color or symbol coded place cards denoting each guest's entrée choice. If place cards and guarantees are not provided, or if a "choice-on-site" is requested, menu cost will increase by \$10.00 per person.

Chef-Attended Stations

A chef attendant fee of \$150.00 is required for each Chef, based on (90) minutes of service.

Bartender Service

A bartender fee of \$150.00 is required for each bartender, based on three hours of service.

Room Set Up Fee

Room set up requirements will be outlined in your Banquet Event Order(s). If there is a fluctuation in the number of attendees or a change to set up instructions after the Hotel has received signed BEOs additional labor fees will apply. Standard labor change fees begin at \$150.00.

Please visit our website for more information

www.hotelpalomar-sandiego.com

www.saltboxrestaurant.com

